

La Tosca

At Tosca, the table is a theatre where taste plays the leading role.

In the heart of the Faubourg Saint-Honoré, within the timeless residence once home to Pierre Cardin, **Ristorante Tosca Relais & Châteaux** transcends the art of dining to offer a true dramaturgy of flavor.

Under the direction of **Chef Paolo Ambrogio**, each service is orchestrated like a grand theatrical production, where Italian gastronomy commands the leading role.

Here, the timeless classics of Italian tradition leave behind their humble origins to appear in their finest stage attire; the flavors of the past are reimagined through a contemporary lens, enhanced by a refined and delicate French influence.

Tosca raises the curtain on a journey stretching from the Alps to Sicily, passing through the capital, the terroirs, and the provinces of the “Bel Paese”.

Our partners



Tribute to the Artists

Paolo Ambrogio, Erik Seillier, Antonella Branca, Diana Ciolan,
Alice Devys, Nicolas Petronijevic, Ianis Chaput, Anastasia
Mikhaleva, Andrea Bertasini, Manuel Ortega, Paola Corsi,
Donato Carrieri, Mathis Anello, Yuliia Mykhalesku, Mamadou Bara
Diop, Ousmane Demba Diamcoumba

The Chef symphonies

– MENU DEGUSTAZIONE –

Tasting Menu

Served for the whole table

130

CARPACCIO DI ORATA, FINOCCHI, CLEMENTINE E OLIVE
Sea bream carpaccio, fennel, clementine and olives

CALAMARETTO ALLA BRACE, CECI E PESTO DI ERBE FRESCHE
Grilled squid, chickpeas and fresh herb pesto

FETTUCCINE CON CAVIALE E BOTTARGA
Fettuccine with caviar and bottarga

SELLA D'AGNELLO AL PROFUMO DI CAMPAGNA
Saddle of lamb with countryside aromas

PANNACOTTA ALLA ZUCCA, GRANO SARACENO E NOCCIOLE
Pumpkin panna cotta, buckwheat and hazelnuts

The last Note

– PASTICCERIA –

TIRAMISU, CROCCANTE DI FRUTTA SECCA
Tiramisu, dried fruit crunch
20

PANNACOTTA ALLA ZUCCA, GRANO SARACENO E NOCCIOLE
Pumpkin panna cotta, buckwheat and hazelnuts
18

COME UNA TORTA DELLA NONNA
Custard tart with pine nuts
20

“TOSCA TO OSAKA”
Chocolate and miso mousse, citrus fruits, tea ice cream
18

PIATTO DI FORMAGGI ITALIANI
Selection of italian cheeses
24

We kindly ask you to inform us of any allergies.
All prices are listed in euros and include VAT and service.

– Wine pairing –
99



Second Act

– SECONDI –

CARCIOFO ALLA ROMANA ALLA BRACE, PECORINO E CIPOLLINE

Roman-style grilled artichoke, pecorino and pearl onions

38

PESCATO DEL GIORNO, FINOCCHI ALLA BARBABIETOLA

E SALSA AL VINO

Catch of the day, fennel infused with beetroot and wine sauce

50

COTOLETTE DI AGNELLO ALLA MILANESE

Milanese-style lamb cutlet

48

ENTRECÔTE DI VITELLO, FUNGHI, PURÉ DI PATATE

Veal ribeye, mushrooms and mashed potatoes

52

A scene of sharing

CHATEAUBRIAND E LE SUE SALSE,
MILLEFOGLIE DI PATATE AL TARTUFO

Chateaubriand with its sauces,

Truffle potatoes mille-feuille

120

The Chef symphonies

– MENU VEGETARIANO –

Veggie Menu

Served for the whole table

105

TARTARE DI BARBABIETOLA, ACETO BALSAMICO E BASILICO

Beetroot tartare, balsamic vinegar and basil

PAN BRIOCHE E SCAROLA AL PREZZEMOLO

Homemade brioche bread and escarole with parsley

RAVIOLINI DI ZUCCA, PARMIGIANO E TARTUFO

Pumpkin raviolini, parmesan and truffle

CARCIOFO ALLA ROMANA ALLA BRACE, PECORINO E CIPOLLINE

Roman-style grilled artichoke, pecorino and pearl onions

“TOSCA TO OSAKA”

Chocolate and miso mousse, citrus fruits, tea ice cream

– Non-alcoholic drinks pairing –

80

Curtain Raiser

– ANTIPASTI –

CROSTONE DI PANE CON FONTINA, FUNGHI E TARTUFO
Bread crostone with fontina, mushrooms and truffle
22

TARTARE DI RICCIOLA, LATTUGA, AVOCADO E CAVIALE
Amberjack tartare, lettuce, avocado and caviar
32

CALAMARETTO ALLA BRACE, CECI E PESTO DI ERBE FRESCHE
Grilled squid, chickpeas and fresh herb pesto
24

TORTA RUSTICA DI BRASATO DI VITELLO, CIPOLLE E SPINACI
Italian rustic pie with veal, onions and spinach
24

PROSCIUTTO TANARA 30 MESI, UVA, SCAGLIE DI GRANA,
ACETO BALSAMICO
30-Month aged Tanara ham, grapes, grana shavings
and balsamic vinegar
22

A scene of sharing

DEGUSTAZIONE DI CAVIALE « KAVIARI »
Tasting of Osetra caviar « Kaviari »

30g **110**
50g **165**

First Act

– PRIMI –

RAVIOLINI DI ZUCCA, PARMIGIANO E TARTUFO
Pumpkin raviolini, parmesan and truffle
34

RISOTTO BURRO LIMONE, ALICI E PANE AROMATIZZATO
Lemon butter risotto, anchovies and aromatic breadcrumbs
32

SPAGHETTONI AI FRUTTI DI MARE
Spaghettoni with seafood
50

PAPPARDELLE AL CINGHIALE, CACAO E DRAGONCELLO
Pappardelle with wild boar ragù, cocoa and tarragon
38

CASONCELLI D'ANATRA AL SUGO D'ARROSTO E ARANCIA
Duck Casoncelli in roasting jus and orange
36

A scene of sharing

GRAN LINGUINE ALL'ASTICE BLU
Grand linguine with blue lobster
95